



  
**SIEGEL**  
FAMILY WINES



## GRAN RESERVA

MERLOT 2018

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**Valley:** *Colchagua*

**Variety:** *Merlot 100%*

**Alcohol:** *14%*

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**Vinification:** *Pre-fermentative cold maceration for 5 days, with alcoholic fermentation occurring at 25-27°C to better extract polyphenols from the wine.*

*Post-fermentative maceration for 2 to 3 weeks. Then part of the wine is decanted in to barrels for 10-12 months.*

*The rest of the wine finishes its malolactic fermentation in stainless-steel tanks.*

**Finning and filtration:** *Once the wine has been blended it is smoothly clarified.*

**Aging:** *Aged in French oak barrels for 10 to 12 months.*

**Food Matchings:** *Ouck, white meats, light stews or pasta dishes*

**Winemakers notes:** *A wine with an intense ruby red colour, complex aromas of cherries, black pepper and hints of coffee. It has great balance, pleasant acidity and a long finish.*

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